Montresor Satinato, Amarone della Valpolicella DOCG (37.5cl) 2021

IMO0252021

Giacomo Montresor

— Veneto, Italy

Accessible and delicious example of a modern style of Amarone in distinctive black frosted bottle. The 2017 took a Gold medal at the Decanter World Wine Awards.

Production

Made from a blend of Corvina, Rondinella and Molinara grapes cultivated in Montresor's vineyards in the Valpolicella Classico zone (north-west of Verona). The grapes are hand harvested at the end of October. The late harvested grapes are dried out for four months (until February of the following year) and then crushed. The must is fermented in stainless steel for four months. The wine is aged in Slavonian oak casks and small French barrique for two years.

Tasting note

Hints of coffee and chocolate on the nose with ripe crushed berry, bitter cherry and sweet plummy fruit on the palate - backed by notes of bitter chocolate. Rich and warming yet fresh and well-balanced, with supple tannins and a rich texture.

Food Match

Excellent with red meats, game or hard cheeses, especially Parmesan.

ABV:
15.00%

Case/Bottle Size:
6x 37.5cl

Closure:
Cork

Appellation:
Amarone Della Valpolicella DOCG

Winemaker:
Michele Spina

Grape Varieties:
Corvina 70%, Rondinella 20%, Molinara 10%

Suitable for:
Vegan

Bottle Barcode:
8003503012855